

## **Les Amuse-Gueules**

### **Beurre à l'Oursin**

*house-cultured butter, sea urchin, kelp,  
smoked trout roe, with house baguette & crudités*

15

### **Poulpe Grillé**

*roasted & grilled Spanish octopus, piment d'ville,  
charred lemon, house mayonnaise & toasted bread*

18

## **Les Entrées**

### **Escargots**

*French snails in garlic-herb butter*

15

### **Tuna Tartare\***

*raw, hand-cut Bigeye tuna, dressed with  
mustard caviar, fines herbes, garden greens and a  
ginger-vermouth vinaigrette, served with crostini*

28

### **Saumon Cru\***

*cured, sliced Big Glory Bay salmon with  
lemon, chive, dill & horseradish,  
served with crème fraîche & crostini*

18

### **Cheese Plate**

*three daily selections, served with  
fig marmalade and spiced pistachios*

18

### **Charcuterie**

*three house-made selections, served with  
assorted olives and cornichons*

17

## **Les Soupes & Salades**

### **Soupe à l'Oignon**

*onion soup, croutons & gruyère*

14

### **Salade de Crabe**

*lump crab, cucumber, avocado,  
mint, lemon-ginger vinaigrette*

20

### **Salade Lyonnaise**

*frisée, marinated shallots, lardons,  
soft egg, sherry vinaigrette*

16

### **Salade d'Endives au Roquefort**

*Belgian endive, pear, Roquefort,  
walnuts, roasted beets, haricots verts,  
butter lettuce, house vinaigrette*

16

### **Salade Verte**

*butter lettuce & house vinaigrette*

8

## **Les Plats**

### **Steak Frites**

*12oz grass-fed Angus ribeye wood-fire grilled,  
with pommes frites & your choice of:  
sauce au poivre, sauce Roquefort,  
or beurre maître d'hôtel*

48

### **Côte de Porc**

*bone-in Duroc pork chop,  
brined & wood-fire grilled, with  
thyme beurre blanc & potatoes au gratin*

36

### **Confit de Canard**

*confit duck leg, served with  
a frisée salad & pommes frites*

34

### **Steak Tartare\***

*raw beef tenderloin, hand-cut & dressed,  
with quail egg yolk, served with  
a salade verte & pommes frites*

30

### **Poisson Béarnaise**

*market fish with seasonal vegetables,  
bearnaise sauce & fines herbes*

**MKT**

### **Moules Frites**

*PEI mussels marinère-style,  
served with pommes frites*

26

### **Royale with Cheese**

*hand-ground Angus beef & gruyère  
on house-made ciabatta bun, with  
lettuce, tomato, onion & house mayonnaise*

18

### **Bolognaise**

*handmade pasta & bolognaise sauce  
with freshly grated Parmesan*

20

### **Ratatouille**

*traditional Provençal vegetable stew*

15

## **Sides**

7 each

### **Haricots Verts**

### **Potatoes au Gratin**

### **Pommes Frites**

### **Ratatouille**

## **Desserts**

### **Crème Brûlée** 12

### **Mousse au Chocolat** 12

### **+ Rotating Selection**